

## The Buttercup Cafe loves weddings



The Buttercup Cafe has helped many couples create spectacular wedding feasts for their guests over the last 3 years. We love weddings! We visit your chosen venue and plan a menu of delights to suit the venue, size and style of your wedding.

**We specialise in rustic, vintage weddings and can offer canapé receptions, informal buffets, table served meals, high teas, hog roasts, cocktail bars, champagne receptions, wedding breakfasts and more.**

**Our wedding menus are carefully created with local ingredients. What sets our food apart from others? The nasturtium and violas decorating a guest's plate; our beautiful jugs of elderflower cordial punch; the raspberries and flowers decorating each champagne cocktail; stunning plates of freshly baked food.**

As an independent caterer, each wedding menu we create is bespoke – tailored to what you need and want. And always delivered with panache.

We've created wedding feasts at The Grange in Lewes, Alfriston Village Hall, Cooksbridge Village Hall, marquee weddings in various Sussex venues and catered for weddings at home too.

Our waiting and kitchen staff are lovely, articulate, experienced and stylish. We hire in plates, glasses and cutlery to suit your wedding – eclectic vintage china, 1950s plates or simple, elegant white china. Whatever you want, we'll find for you.

**Depending on what you want for your wedding, our cost per wedding guest is usually between £25 and £35.** We will do our utmost to get you the most we can for your budget.

**Here are some examples of Buttercup wedding menus we can adapt for you:**

Guests are greeted with stunning tall glasses of Pimms, elderflower punch, champagne and canapés.

- **Canapes:** Served on an eclectic mix of vintage china, glass, wooden boards or terracotta (depending on the style and ambience of the wedding)

- Smoked salmon blinis
- Roasted pepper and haloumi
- Mushroom tapenade
- Guacamole/Hummus/ seasonal freshly made dips served with crudités
- bespoke buttercup bhajis
- Honey drizzled local sausages with wholegrain mustard
- Specially selected Spanish Olives

As a few suggestions to get you thinking.....

- **A wonderful wedding lunch**

A selection of our much loved **Buttercup Salads:**

- Carrot, walnut and honey and mustard salad,
- Broccoli, hazelnut, goats cheese and tomato salad,
- Pomegranate and citrus dressed Leaves,
- Spiced Couscous with roasted seasonal veg. (wheat free),
- Avocado piperada.
- Syrian Fatoush

All meals accompanied with delicious range of breads.....sour dough, walnut bread, brown chewy.....to name but a few.

A selection of the **main courses** you could choose for your guests:

- Mediterranean slow baked chicken stuffed with mozerella
- Cold dressed whole salmon (for a traditional option)
- Baked aubergine layered with ratatouille (mille –feuille effect, with layer on layer of baked cheeses, spiced passata and olives)
- Salmon with crème fraiche, zucchini and Tumeric
- Bullfighter Stew, locally sourced beef, marinated and slow cooked to ooze with the flavours of the canal du Midi
- Baked Fennel crumble with Parmesan, and roasted cherry tomatoes

Our selection of vegetarian, meat and fish dishes is extensive. We are very happy to cater for all dietary requirements. At most of our events we provide Vegetarian and meat dishes thus ensuring all who attend are catered for.

And for **pudding**:

- Summer fruit & cream pavlovas, lovingly prepared by the legendary meringue maker Bidy
- Dark velvet chocolate mousse, topped with a swirl of cream
- Timeless classic of sticky toffee pudding with homemade whisky and marmalade ice cream
- Buttercup Crème brulee with fresh fruit base (an oldy, but a goldy)
- Fresh fruit and berry salad, dressed with secret syrup and fresh edible flowers with pouring cream/ crème fraiche. A light option to accompany and assist with dietary requirements
- Lemon sorbet with Sicilian limoncello
- Profiterole tower. Beautifully drizzled with a choice of caramel or chocolate.

**This is just a selection. If you have seen our cake counter you will know that we have a vast array of options. We love to cook and prepare the bride and grooms favourite treat**

#### **A traditional Buttercup hog roast:**

A local Lewes hog roasted to perfection and served with a selection of Buttercup salads:

All served with ciabatta rolls baked by the Real Patisserie and a dollop of apple sauce (homemade with with a splash of cinnamon).

#### **A wonderful wedding high tea:**

Freshly baked scones served on traditional cake stands, clotted cream, strawberry jam, fresh strawberries, handmade petite meringues, smoked salmon & cream cheese on brown bread, egg & cress sandwiches, cucumber sandwiches, cress sandwiches, a selection of cakes dressed with fresh flowers (Chocolate cake, Carrot cake, Ground Almond and Clementine).

**Of course, we are delighted to adapt and create a wedding menu to reflect your favourite tastes and foods. These are simply suggestions to get you thinking!**



Call Claire at [The Buttercup](http://TheButtercup) to discuss your plans for your special day on 01273 477664 or email [claire@thebuttercupcafe.co.uk](mailto:claire@thebuttercupcafe.co.uk)